



News *from* Johnson

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Budget Time



It's Budget Time & Budget Committee Members Are Needed: Want to help determine the budget for your city?

Five people are needed to serve on the Johnson City Budget Committee to review the proposed budget for 2026-27. Budget Committee members generally attend one meeting per year and terms can be staggered with a maximum of a three-year term.

The Budget Committee meeting will be April 14th at 6:15 p.m. Please let Judy know if you are interested in serving your city in this important capacity.

Watch for Events!

Hopefully, with warmer and drier weather later this year, we will be scheduling the City-wide Yard Sale and Clean-up Day in Johnson City. It has been suggested moving it back to May which has always been a successful time in the past. More information will be coming as plans are finalized for these events.

Planning Commission Opening

The Planning Commission serves as an advisory body to and a resource for the City Council in land use issues. It meets quarterly (when needed) and is composed of three members. One Planning Commission position term expires at the end of March each year. The application form is available from City Hall or via email if you are interested. Completed applications need to be returned by March 12th for the Council to make an appointment at its March meeting.

Your City Government

City Council: Mayor Vince Whitehead, Darlene Benedict, Luan Evans, Margaret M^cCrea, Jackie Moritz, & City Recorder Judy Davis

Planning Commission: Dean Dow, Dorothy Malsom, & Kay Mordock

Office Hours: Mondays, Wednesdays, and Fridays ~ 10 a.m. - 2 p.m.

Upcoming Events



Tuesday, March 17



Happy St. Patrick's Day

Tuesday, March 17 ~
Planning Commission Meeting
6:45 p.m. City Hall

City Council Meeting
7 p.m. City Hall

Traditional Irish Stew

Ingredients

3 lbs. lamb shoulder (or use beef
chuck roast) cut in 2-inch chunks
[Salt](#) and pepper
3-4 tablespoons oil
1 lb. frozen peeled cipollini onions
or 3 medium onions, cut into wedges

1 lbs. baby carrots
2 lbs. baby potatoes
4 cups chicken broth or stock
2-3 large sprigs of thyme, or
2 bay leaves
1-2 cups frozen or fresh peas
1 T fresh tarragon leaves

Directions -- Preheat oven to 350F

- Pat meat dry and sprinkle generously with [salt](#) and pepper.
- Heat oil in a heavy-bottomed oven proof [dutch oven](#) over medium-high heat.
- Brown meat on all sides, working in batches.
- Set meat aside and add onions and carrots to pot, lowering heat to medium.
- Season generously with [salt](#) and pepper and continue cooking 8 minutes.
- Return the meat to pot, add the potatoes and broth and bring to a simmer.
- Add thyme sprig or bay leaves.
- Cover tightly, and bake for 1 ½ hours or until meat is tender when probed with knife.
- Uncover, add peas, and cook 10 more minutes.
- Remove fat from top of broth using a ladle or spoon.
- Garnish with fresh tarragon and ladle into bowls like a soup, adjusting [salt](#) if necessary.

Happy 
St. Patrick's Day



Johnson Mobile Estates Information

8011 Posey Street, Johnson City, OR 97267
Phone 503.656.1010

Monday-Friday, 8 a.m. to 5 p.m.

Closed 12-1 p.m. daily

It's Never too Late to Get Johnson City News

Electronically! – Just send an e-mail to Judy at the city's e-mail address: johnson.city@comcast.net with the word "newsletter" in the subject line. She will add you to the e-mail list to receive this publication electronically. You will need Adobe Reader to read and/or print the newsletter.

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